



Appetizers

New England Clam Chowder

A consistent winner of the Block Island Chowder Cookoff!

A cream-based chowder with fresh clams, onions, celery, and herbs. Cup 4.50 Bowl 5.50

National Wings

Crispy, yet tender. Served Buffalo style with Roquefort dressing and celery sticks. 8.99

Ploughman's Platter

Roasted garlic bulb and toasted ciabatta bread accompanied by boursin cheese and olive tapenade. 10.99

Chicago Dip

A hot dip of spinach, artichoke and cheese served with tortilla chips 9.99

Calamari

Fried squid rings served with sherry butter and hot pepper rings. 9.99

Baby Mahogany Clams

Sautéed in white wine and herb butter, served with toast points. 9.99

Sesame Tuna

Ahi tuna pan-seared to rare, accompanied with wasabi and pickled ginger. 10.99

Peel & Eat Shrimp

Chilled shrimp served with a zesty cocktail sauce. 12.99

Chicken Fingers

Fritter style chicken fingers, with a sweet, honey-mustard sauce. 8.99

Baked Brie

Imported Brie wrapped in puff pastry, baked until golden brown, and served warm with a fresh raspberry purée and ciabatta bread. 10.99

Jalapeno Poppers

Fried jalapenos stuffed with cream cheese. Served with a red-pepper jelly dipping sauce. 6.99

Baked Stuffed Clams

Large native quahogs filled with our own herb butter clam stuffing. A New England favorite. 7.99

Steamed Mussels Provencal

Prince Edward island mussels, steamed with tomato and basil in a lemon butter broth. 9.99

Scallops Wrapped in Prosciutto

Three jumbo scallops wrapped in prosciutto, seared and served with an orange beurre blanc. 12.99

Salads

The Big Wedge

An entree size salad of crisp iceberg lettuce and tomato slices topped with bleu cheese dressing and crumbled bacon. 11.99

Caesar Salad

Romaine lettuce tossed with our signature Caesar dressing and herb croutons. Small...4.99 Large...9.99

Tuna Caesar Salad

Fresh yellowfin tuna grilled to your desire, sliced and served over our Caesar salad. 14.99

Bistro Salad

Mixed greens tossed in a balsamic vinaigrette. Topped with dried cranberries, candied walnuts and crumbled bleu cheese. 10.99

Lobster Salad

Fresh lobster meat mixed with mayonnaise, celery and herbs. Served over a mixed green salad, and tossed with a low-fat, red zinfandel vinaigrette. 16.99

Chicken Caesar Salad

A grilled chicken breast served over our signature Caesar salad. 12.99

Asian Salad

Mixed greens tossed in an Asian dressing with toasted almonds, mandarin oranges and caramelized portabello mushrooms. Served with grilled chicken or tuna. 13.99

Spinach Salad

A bed of baby spinach topped with goat cheese, crumbled bacon, cherry tomatoes and a balsamic raspberry vinaigrette. 11.99 Add Chicken 3.00

Consumer Advisory

from the RI Department of Health

Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals which are thoroughly cooked



Sandwiches & More

Burgers from the Grille

All burgers are 7 ounces of freshly ground, lean chuck and are served on a kaiser roll with lettuce, tomato and a pickle. 8.50
... add Vermont cheddar cheese .50
... add crumbled bleu cheese .99
...add sautéed mushrooms or onions .50
...add bacon 1.25

Fried Scallop Platter

Hand battered scallops fried golden brown, served with crisp fries and coleslaw. 15.99

Fish 'n Chips

Lightly beer battered haddock fillet served with french fries and cole slaw. 13.99

Pesto Salmon Sandwich

Grilled salmon topped with basil pesto, served in grilled ciabatta bread with a citrus mayonnaise. 10.99

Greek Chicken Panini

Grilled chicken, spinach and feta cheese served on flat ciabatta bread, drizzled with a cucumber coulis. 10.99

Hot Lobster Roll

A traditional New England lobster roll served hot, sautéed with butter on a toasted bun. Accompanied by French Fries and coleslaw. 17.99

Shaved Steak Sandwich

Shaved steak and mushrooms served in a hoagie roll with melted American cheese. 10.99

Cheese Quesadilla

Shredded pepperjack cheese with fresh tomato, grilled in a flour tortilla. Served with rice, salsa and cilantro sour cream. 11.99

Roasted Chicken Quesadilla

Roasted chicken blended with chorizo sausage, cheddar cheese, scallions and roasted red peppers. Served with rice, salsa and cilantro sour cream. 12.99

Cold Lobster Roll

Our fresh lobster salad mixed with mayonnaise, celery and herbs served on a torpedo roll. Accompanied with french fries. 16.99



Chef's Marketbasket

Our chef has created some additional items for our lunch and dinner menu. Be sure to see page 3.
..or ask your server for details about today's sandwiches, entrees and more.

Pastas

Lobster Tortellini

Cheese filled tortellini, fresh lobster meat and spinach tossed together in a rosetta cream sauce. 23.99



Pasta Pomodori

Sautéed plum tomatoes, garlic and basil tossed with penne pasta, butter and parmesan cheese. 17.99
...with chicken add 3.00
...with shrimp add 5.00

Penne Gorgonzola

Morsels of chicken sautéed with red and yellow roasted peppers in a gorgonzola cream sauce. 19.99

Mussels Fra Diablo

Steamed Prince Edward Island Mussels, served over linguini with a spicy tomato sauce. 18.99

Shrimp Scampi

Succulent shrimp sautéed with garlic, herbs, white wine, butter and fresh tomatoes. Served over linguini. 21.99

To simplify tipping for parties of 7 or more, we add a gratuity of 18% to your check.



House Specialties

Baked Seafood Trio

Local cod, scallops and sea bass baked in a creamy, lemon dill sauce. Accompanied by our potato and vegetable of the day. 24.99

Potato Crusted Salmon

Fresh salmon sautéed, then baked in a potato crust with fresh spinach, served with a tarragon beurre blanc. 23.99

Pesto and Parmesan Swordfish

Swordfish baked with a basil and parmesan pesto, topped with citrus butter sauce. 24.99

Surf & Turf

A steamed 1 1/4 pound lobster served with any of our prime steaks. Market Price

Sesame Tuna


A ten ounce Ahi tuna steak pan-seared and served over rice with a raspberry horseradish dijon sauce. 24.99

Pan Seared Sea Bass



Served with the chef's own clove and soy marinade accompanied with rice and vegetable. 24.99

Chicken Teriyaki

Double chicken breast, pan-seared and finished with a teriyaki glaze. 18.99



New England Lobster Bake

A fresh 1 1/4 pound lobster steamed and served with mussels, corn on the cob and potatoes Market Price

Twin 1 1/4 pound Lobsters also available

The Grille

Petit Top Sirloin

This cut of top sirloin is perfect for those who want a smaller portion of meat. 19.99

Filet Mignon

A specially aged cut from the center of the tenderloin, expertly charbroiled to juicy tenderness. 27.99

Porterhouse Steak

The perfect combination of a tender filet mignon and a center-cut N.Y. sirloin. This 20 ounce cut is excellent for the hearty appetite. 31.99

New York Strip Sirloin

A savory center cut from only the finest aged beef, charbroiled as you like it. 26.99

The National Cut

Our same N.Y. strip topped with our special Saga bleu cheese sauce. A great combination of flavors. 27.99

Cowboy Cut Ribeye

A well marbled bone-in ribeye. Grilled to perfection! 27.99

All of our entrées include today's vegetable and starch.
A mixed green salad or Caesar salad may be added for an additional \$2.95.

Add a little more...

French Fries.....2.99
Corn on the Cob.....3.50
Fried Onion Rings.....3.50
Side Wedge Salad.....7.50

Top off your steak...\$2.99

- ◆ Sautéed cremini mushrooms with red wine & fresh herbs...
- ◆ Sautéed onions with basil and garlic...
- ◆ Saga Bleu Cheese sauce...